

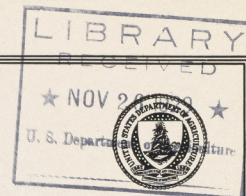
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Ex 892 E



APPEARANCE AND QUALITY OF CITRUS FRUIT



CROSS-SECTION SHOWING RELATION BETWEEN
TEXTURE AND THICKNESS OF SKIN

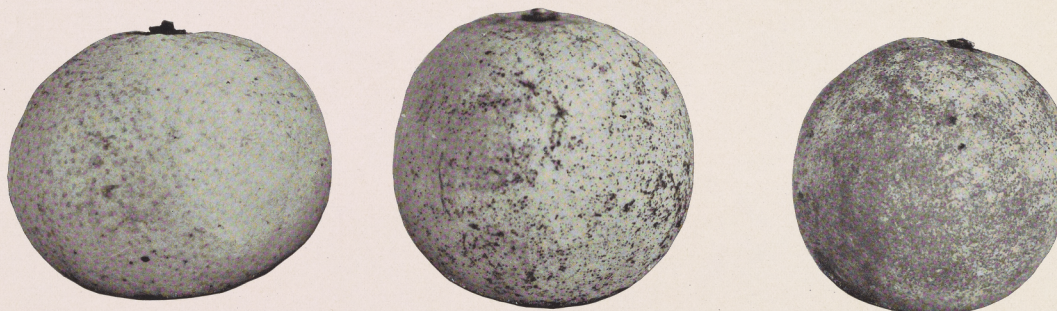


U. S. No. 1 Smooth Texture
Fairly Thin Skinned

U. S. No. 2 Slightly Coarse Texture
Thick Skinned

These grapefruit show the relation of texture and thickness of skin to quality. Note the finer structure of the interior of the smooth, thin-skinned fruit as compared to that of the coarser one 11406 BAE

GRAPEFRUIT SHOWING DISCOLORATION PERMITTED
IN RESPECTIVE CLASSES

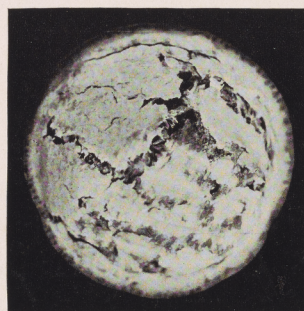


U. S. No. 1
Bright

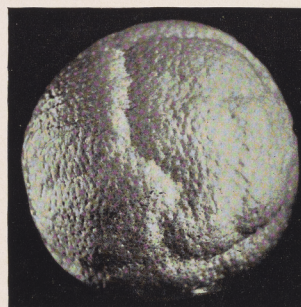
U. S. No. 1
Golden

U. S. No. 1
Russet

Three grades of grapefruit commonly found on the market. Russetting of the skins of citrus fruits does not impair the quality; it affects only the appearance 11412 BAE



9503-A BAE



9503-B BAE

Peeled and unpeeled oranges showing creasing, sometimes called puffiness. Such an orange is good to eat, but is more subject to decay than a perfect fruit, and should be used in the neighborhood where it is produced.

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